

Staff restaurant UBS ON 12 (Food Counter) / Uetlihof 1

Monday, 06. March	Tuesday, 07. March	Wednesday, 08. March	Thursday, 09. March	Friday, 10. March
SOUP 2  Leek cream soup approx 77.9 cal.	SOUP 2  Vegan fennel soup approx 66.9 cal.	SOUP 2  Potato wasab soup approx 143.1 cal.	SOUP 2  Hawaiian curry soup with lemongrass approx 98.7 cal.	SOUP 2  Vegan parsnip soup approx 90.7 cal.
2.90	2.90	2.90	2.90	2.90
MENU 1  Sliced pork Zurich style with mushroom sauce Roesti Broccoli approx 583.8 cal. / Pork: Switzerland	MENU 1  Pike perch fillet in beer batter Tartar sauce Potatoes with chives Leaf spinach approx 909.5 cal. / Pike perch: Germany	MENU 1  Pork cordon bleu Potato croquettes Carrots with maple syrup approx 748.7 cal. / Cordon bleu (Pork): Switzerland	MENU 1  Hungarian beef goulash Paprika sauce Bramata polenta Green beans approx 506.8 cal. / Beef: Switzerland	MENU 1  Lasagne al forno with beef bolognese, bechamel and Grana Padano cheese approx 532.3 cal. / Beef: Switzerland
12.90	12.90	12.90	12.90	12.90
MENU 2  Salmon Teriyaki Fried salmon tranche Wakame cucumber salad Sesame, spring onions Coloured quinoa approx 572.2 cal. / Salmon: Norway	MENU 2  Shawarma Bowl with marinated chicken strips, roasted cauliflower, quinoa, chickpeas, tomato- cucumber salad, tahini lemon dressing and coriander approx 738.7 cal. / Chicken: Switzerland	MENU 2  Beef Rendang Indonesian beef dish Biryani rice Sambal Oelek and coriander approx 738.2 cal. / Beef: Switzerland	MENU 2  Katsu chicken Tonkatsu sauce Sushi rice Asia vegetables approx 863.9 cal. / Chicken: Switzerland	MENU 2  Sliced beef Massaman curry sauce Jasmin rice Fried vegetables approx 679.7 cal. / Beef: Switzerland
12.90	12.90	12.90	12.90	12.90
MENU VEG  Barley risotto Baked root vegetables Winter salad with apples, pumpkins, sunflower seeds and pumpkin seeds Herb vinaigrette approx 710.6 cal.	MENU VEG  Korean fried tofu Soy chilli sauce Jasmine rice Pak Choi approx 931.7 cal.	MENU VEG  Crunchy Red Mountain Burger Soy wheat burger, guacamole, soy yoghurt dip, cucumber, rocket and nachos approx 1012.7 cal.	MENU VEG  Vegan chickpea curry "chana masala" Couscous Date chutney Papadum approx 708.3 cal.	MENU VEG  Cheese spaetzli with fried onions Plum compote approx 1051.1 cal.
10.00	10.00	10.00	10.00	10.00
DESSERT  Aargau carrot cake approx 307.3 cal.	DESSERT  Tapioca pudding with bananas and passion fruit approx 166.9 cal.	DESSERT  Rhubarb cake approx 226.1 cal.	DESSERT  Plum mousse approx 171.0 cal.	DESSERT  Dessert variation Choice of various desserts
1.80	1.80	1.80	1.80	1.80

All prices in CHF, VAT included